



FEAST OF THE SEVEN FISHES



Dinner includes a seven-course seafood and wine pairing featuring wines by Chateau Ste. Michelle and is limited to the first 25 guests.

RECEPTION

Red Grouper Ceviche, Bahamian Conch Fritters,
Smoked Rainbow Trout Fish Dip
Col de' Salici Extra Dry Prosecco

FAMILY-STYLE SHARING PLATTERS

Mayport Shrimp on Grit Cake with
Seafood Gumbo Sauce
Nueske's Applewood Smoke Bacon-Wrapped Scallop
with Butter Beans
Stag's Leap Wine Cellars AVETA Sauvignon Blanc
Whole Fried Hog Snapper and Black Sea Bass with
Smothered Tomatoes & Okra
Patz & Hall Pinot Noir, Sonoma Coast

INDIVIDUAL PLATES

Lobster Ravioli with Seafood Bolognese Sauce
Stag's Leap Wine Cellars Hands of Time Red

INTERMEZZO

Gulf Oysters Shooters featuring Tito's Handmade Vodka

DESSERT

Mike's Famous Carrot Cake & Red Velvet Layer Cake
Prunotto Moscato d'Asti

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DATE: Sunday, December 24, 2017

TIME: 6:30 pm

TICKETS: \$69 per person (*plus tax + gratuity*)

RSVP: 407.543.3474